



Bar & Bat Mitzvah Celebration Menus



WATERSTONE RESORT & MARINA



CONGRATULATIONS ON YOUR UPCOMING CELEBRATION! WE AT THE WATERSTONE ARE EXCITED FOR THE OPPORTUNITY TO SHARE THIS SPECIAL DAY WITH YOU, YOUR FAMILY AND FRIENDS.

AS OUR GIFT TO YOU, OUR BAR & BAT MITZVAH PACKAGE PRICING INCLUDES:

- ❖ Butler Passed Hors d'oeuvres
- ❖ Champagne Toast with bar packages
- ❖ Wedding Night Accommodations for the Bride & Groom
- ❖ Floor Length White Table Linens, White Linen Napkins, Dance Floor, Votive Candles
- ❖ Hilton Honors Points for Food & Beverage Spend



ARTISANAL CHEESE BOARD

Sullivan Street Bakery Breads, Garden Vegetable Display, Country Olives

Choice of Two Dips: Onion Dip, Red Pepper Hummus, Tzatziki

BUTLER PASSED HORS D'OEUVRES

Please Select Four

Hot: Franks en Croute * Potato Pancakes Crème Fraîche & Apple Sauce * Pear & Brie in Phyllo * Falafel with Romesco* Spinach & Feta in Phyllo * Shrimp Cocktail * Miniature Crab Cakes with Key Lime Aioli

Chilled: Plum Tomato Bruschetta*Caprese Skewer: Cherry Tomatoes *Buffalo Mozzarella, Fresh Basil *Gorgonzola Dolce Crostini* Honey, Walnuts & Apple * Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points * Deviled Eggs with Trout Roe * Chicken Caesar Bites * Gazpacho Shooter * Tuna Tartare with Wasabi Mayo*Chicken Liver Pate on Crostini

FIRST COURSE

Please Select One

Radicchio & Arugula Salad, Shaved Parmesan, Sliced Pears & Apple Cider Vinaigrette

Baby Gem Caesar Salad, Parmesan, Garlic Croutons & Classic Caesar Dressing

Mixed Field Greens, Beets, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette

ENTREES

Please Select Two

Herb Crusted Chicken Breast

with Aromatic Pan Jus Roasted Garlic Mashed Potato & Broccolini

Pan Seared Salmon

Sweet Potato Mash & Broccolini

Center Cut Filet Mignon *\$15

Roasted Rosemary Potatoes, Asparagus & Broken Foie Gras Sauce

Pan Roasted Sea Bass *\$12

Butternut Squash Puree, Glazed Parsnip

Braised Short Rib *\$10

Rosemary Polenta, Mushroom Gravy

Assorted Rolls & Butter Included

DESSERT

Selection of Chef's Selection Assorted Miniature Desserts

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

\$140.00 Per Person Plus 24% Service Charge and 7% Tax

\$185.76 Inclusive of Service Charge & Tax

Duet Plates \$15.00 Supplement

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SALAD STATION

Please Select One

Tomato & Mozzarella, Fresh Basil, Aged Balsamic Glaze

Classic Caesar Salad, Romaine, Shaved Parmesan, Caesar Dressing, Garlic Croutons Mixed Field Greens, Shaved Carrot, Grape Tomato, Cucumber

CARVING STATION

Please Select One

Herb Roasted Turkey Breast * Honey Glazed Salmon * Smoked Spiral Ham Prime Rib with Horseradish Cream * Beef Tenderloin with Chimichurri Sauce

ENTREES

Please Select Two

Herb Crusted Chicken Breast | Salmon Picatta Grilled Mahi Mahi

Pork Loin with Port Wine Fig Jus

ACCOMPAINMENTS

Please Select Two

Seasonal Medley of Vegetables * Garlic Broccolini * Boursin Whipped Potatoes * Roasted Rosemary Potatoes * Cilantro Rice

Assorted Rolls & Butter Included

DESSERT

Chefs Selection of Assorted Miniature Desserts

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

\$150.00 Per Person Plus 24% Service Charge & 7% Tax

\$199.02 Per Person Inclusive of Service Charge & Tax

ARTISANAL CHEESE BOARD

Sullivan Street Bakery Breads, Garden Vegetable Display, Country Olives
Hummus & Ranch Dressing

SELECTION OF GOURMET INSPIRED PASSED HORS D'OEUVRES

Please Select Four

Hot: Franks en Croute * Potato Pancakes Crème Fraîche & Apple Sauce * Pear & Brie in Phyllo * Falafel with Romesco* Spinach & Feta in Phyllo * Shrimp Cocktail * Miniature Crab Cakes with Key Lime Aioli

Chilled: Plum Tomato Bruschetta*Caprese Skewer: Cherry Tomatoes *Buffalo Mozzarella, Fresh Basil *Gorgonzola Dolce Crostini* Honey, Walnuts & Apple * Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points * Deviled Eggs with Trout Roe * Chicken Caesar Bites * Gazpacho Shooter * Tuna Tartare with Wasabi Mayo*Chicken Liver Pate on Crostini

STATIONS

Please Select Three

FLATBREAD STATION

Roasted Wood Mushrooms with Roasted Garlic, Mozzarella, White Cannelloni Bean Spread & Arugula Heirloom Tomatoes, Buffalo Mozzarella & Basil, Fennel Sausage, Caramelized Onion, Gruyere

SLIDER STATION BBQ Pulled Pork with Southern Style Coleslaw, Crab Cake with Citrus Aioli & Old Fashioned Beef Burger with Lettuce, Tomato, Onion

DIY TACO STATION *(Select 2 proteins)*

Marinated Beef Tips, Pork Carnitas, Grilled Free-Range Chicken, Grilled Shrimp, Blackened Mahi Mahi, Grilled Marinated Vegetables, Shredded Lettuce, Tomatoes, Shredded Cheese, Black BeansHouse Made Guacamole, Sour Cream, Fire Roasted Salsa Corn and Flour Tortillas

PASTA STATION

Rigatoni & Tortellini Pastas | Alfredo & Classic Pomodoro Sauces

Please Select One Protein: Italian Fennel Sausage | Rock Shrimp | Grilled Chicken

Parmesan Cheese, Crushed Red Pepper Flakes, Mushrooms, Spinach, Tomatoes, Peppers & Onions
Assorted Rolls & Butter Included

DESSERT

Chefs Selection of Assorted Miniature Desserts

Fresh Brewed Regular, Decaffeinated Coffee & Artisanal Tea Selection

\$150.00 Per Person Plus 24% Service Charge & 7% Tax

\$199.02 Per Person Inclusive of Service Charge & Tax

RECEPTION HOUR

Please Select Three

Butler Passed Hors D' Oeuvres

Franks en Croute * Potato Pancakes with Apple Sauce * Pot Stickers * Pretzel Bites * French Fry Cones * Mozzarella Sticks

ACCOMPAINMENTS

Please Select One

Caesar Salad * Roasted Potatoes * Sautéed Green Beans* Tator Tots with Ketchup

BUFFET DINNER

Please Select Four

Mini Sliders with ketchup * Chicken Tenders with Honey Mustard * Southern Fried Chicken with BBQ * Cheese Pizza * Pepperoni Pizza* Mac & Cheese * Baked Ziti*

DESSERT DISPLAY

Please Select One

SUNDAE STATION

Sprinkles, Whipped Cream, M&Ms, Gummy Bears, Cherries, Hot Fudge & Caramel Sauce

ASSORTED SWEET TREAT STATION

Cookies, Brownies, Blondies, Rice Crispy Treats, Cream Pies, Cake Rolls

GIANT DONUT WALL

Chocolate Vanilla Glaze, Strawberry Jam & Sprinkles

UNLIMITED BEVERAGE BAR

Assorted Sodas, Lemonade, Iced Tea & Shirley Temples

KID FRIENDLY FROZEN DRINK STATION

Strawberry Daiquiri or Pina Colada *\$6

\$60.00 Per Person Plus 24% Service Charge & 7% Tax

\$79.61 Per Person Inclusive of Service Charge & Tax



BEER & WINE OPEN BAR

Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Vista Point Pinot Grigio, Chardonnay, Merlot and Cabernet, Prose Sparkling Wine, Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$22

Each Additional Hour \$14

UPGRADE TO DELUXE OPEN BAR

Monkey in Paradise Vodka, Bombay Gin, Jack Daniel's, Dewar's Scotch, Sauza Tequila, Myers Platinum Rum Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Vista Point Pinot Grigio, Chardonnay, Merlot and Cabernet, Prose Sparkling Wine Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$30

Each Additional Hour \$15

UPGRADE TO PREMIUM OPEN BAR

Titos Vodka, Stoli Vodka, Beefeater Gin, Bacardi Rum, Jack Daniel's, Johnnie Walker Red, Codigo Blanco Tequila Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Substance Cabernet, BR Cohn Chardonnay, Meiomi Pinot Noir, Barone Fini Pinot Grigio, The Pale Rose, Prose Sparkling Wine, Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$40

Each Additional Hour \$15

UPGRADE TO SUPER PREMIUM OPEN BAR

Ketel One Vodka, Grey Goose Vodka, Hendricks Gin, Makers Mark, Johnny Walker Black, Patron Tequila Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Substance Cabernet, BR Cohn Chardonnay, Meiomi Pinot Noir, Barone Fini Pinot Grigio, Whispering Angel Rose, Mumm Napa Sparkling Wine Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$48

Each Additional Hour \$17

Sparkling Wine Toast Included in all Bar Packages

*(Pricing Subject to Change Based on Wine Selection)
Charged on Consumption*

All Pricing Subject to 24% Service Charge & 7% Sales Tax



Enhancements & Additional Information

PREMIUM STATIONS

SHELLFISH RAW BAR | \$30 PER PERSON

Selection of East Coast Oysters | Selection of Little Neck Clams | Jumbo Shrimp | Snow Crab Claws

ULTIMATE SUSHI BOAT | \$30 PER PERSON

Based on 4 Pieces Per Person

Variety of Traditional & Contemporary Sushi Hand Rolls Spicy Yellow-fin Tuna, Salmon, Shrimp & Crab Meat Ponzu Sauce, Soy Sauce, Pickled Ginger & Wasabi

CRAB CAKE STATION | \$20 PER PERSON

Freshly Sautéed Lump Crab with Mango, Pineapple Relish, Fresh Citrus & Spicy Aioli

CEVICHE TASTING | \$25 PER PERSON

Selection of Fresh Seafood Ceviche Shooters

RECEPTION & CEREMONY FEES

Starlight Room - \$1,500 Rental Fee

Fee Atlantic Ballroom - \$2,500 Rental Fee

Waterfront Ceremony Fee- \$1,500 Rental Fee Setup; includes white folding chairs.

EVENT OPTIONS

Specialty Linen - Waterstone Blue or Silver Per	\$15 Per Linen
Up lighting- Up to 12 Lights	\$350
Cake Cutting Fee	\$5 per person
Ice carvings	Priced upon request

ADDITIONAL INFORMATION

Daytime Events Must Conclude By 3:00 PM.

Evening Events Must Conclude By 11:00 PM

Extended Hours Must Be Authorized by Hotel Management in Advance

All Pricing Is Per Person Unless Otherwise Noted

Menus are Seasonal & Subject to Change

All Pricing Subject To 24% Service Charge & 7% Sales Tax

In order to provide the highest level of service for your event we request the following:

Multiple Entrées - You may choose up to two (2) entrées (plus a vegetarian option), **with a guarantee of each item due (7) days prior to your event.** We request that you indicate guest choice on their name card or an alternate method by which our wait staff can determine the correct number of entrées required at each table during dinner service.

Floor plans - are required (7) business days prior to your event. If multiple entrées are selected, we request that your floor plan contain a table-by-table breakdown of number of each menu item. Additionally, please indicate number of children's meals or vegetarian plates required at each table.